

Roti Making Machine Automatic

Rs. 298600 (GST Extra)

Looking for a hassle-free way to make perfect rotis every time? Look no further than the Roti Making Machine Automatic from Cookkart! This innovative machine is designed to effortlessly churn out consistent and delicious rotis, allowing you to save time and effort in the kitchen. With its user-friendly controls and automatic operation, you can now produce a large quantity of rotis with ease. Say goodbye to all the manual labor and hello to efficient roti making with the Cookkart Roti Making Machine Automatic. Upgrade your kitchen today and revolutionize the way you make rotis!



Technical Specifications

Bearing Make	: SKF / TIMKEN
Conveyor Motor	: 1 HP
Gas Consumption	: 2.5 Kgs / Hr
Weight in Kgs	: 165 Kgs
Capacity	: 950 - 1000 Chapatis / Hr
Motor Power	: 5 HP

Application

- 1. Dessert Buffets:** Chocolate fountain machines are commonly used to create eye-catching dessert buffets at events and gatherings, allowing guests to dip various treats in cascading melted chocolate.
- 2. Wedding Receptions:** They are a popular addition to wedding receptions, where guests can enjoy dipping items like strawberries, marshmallows, and pretzels in rich, flowing chocolate.
- 3. Birthday Parties:** Chocolate fountains are a hit at birthday parties, providing a fun and interactive dessert experience for both kids and adults.
- 4. Corporate Events:** They are used at corporate events, trade shows, and product launches to add a touch of sophistication and indulgence to the catering.
- 5. Fundraisers and Charity Galas:** Chocolate fountains are also featured at fundraisers and charity galas to entice donors and guests with a luxurious and delectable treat.

Features

- 1. Adjustable Temperature Control:** Chocolate fountain machines often come with adjustable temperature controls to maintain the chocolate at the desired consistency and prevent burning.
- 2. Tiered Fountain Design:** They feature a tiered fountain design, allowing the melted

chocolate to flow down multiple levels, creating an enticing visual display.

3. Dipping Accessories: Many machines come with dipping accessories such as skewers or forks for guests to use for dipping various treats into the chocolate.

4. Easy Assembly and Disassembly: They are designed for easy setup and disassembly, making it convenient for caterers and event planners to transport and operate the fountain.

5. Easy to Clean: Chocolate fountain machines are typically designed for easy cleaning, with removable parts that can be washed, ensuring that they can be used repeatedly for various events.